

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

62.61

1905

1906

THE
NORMAN
POMEROY
ENGLISH WALNUT

Investigations.
RECEIVED
8-1906 ★

U.S. Department
OCT 8

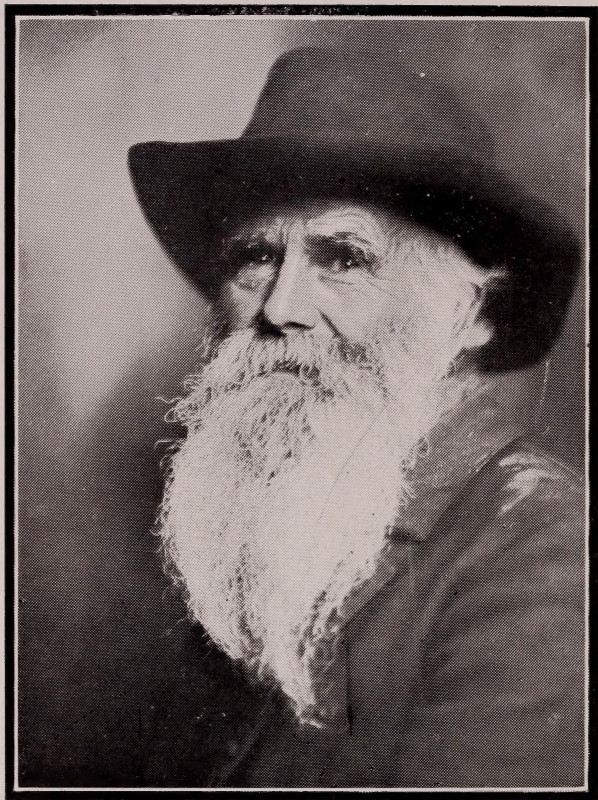


The Norman Pomeroy English Walnut

Albert Compiled by
A. C. POMEROY

THE NORMAN POMEROY ENGLISH WAL-
NUT TREES ARE ALL SOLD UNDER A
GUARANTEE SEAL, AND I WISH TO CAU-
TION EVERY ONE AGAINST ACCEPTING
ANY TREES PURPORTING TO BE OF THIS
ACCLIMATED VARIETY UNLESS DELIV-
ERED IN OUR SEALED PACKAGES.

A C. POMEROY, Lockport, N. Y.



THE LATE NORMAN POMEROY
(Propagator of the English Walnut which bears his name)

The Norman Domeroy English Walnut

THE ENGLISH WALNUT **Early History**
(*Juglans regia*) was introduced from Persia into Greece at an early date, where it was known as the "Persian," or "Royal" nut. Taken from Greece to Rome, it became "*Juglans*" ("Jupiter's Acorn," or the "Nut of the Gods"). From Rome it was distributed throughout Europe, reaching England about 1562, where it was called "The Walnut."

There are a great many of these fine old trees growing in England and Germany at the present time, one tree having been sold in the early part of the past century for about \$3,000, to be used for gunstocks. The introduction of the black walnut and other woods has lowered the price of the wood for such purposes, however, and now the English Walnut is cultivated almost exclusively for the nuts.

The tree was first introduced into this country about a century ago, probably by the English, and here for the first time

**Introduction
into This
Country**

it was given the name by which it is now universally known, to distinguish it from the black



BEARING SIX-YEAR-OLD TREE
(Pomeroy Farm)

walnut (*Juglans nigra*) which is a native of this country.

The English Walnut is raised quite extensively for market in California, several fortunes having already been made from this industry. One orchard of seven hundred acres, owned by a company of men, near Santa Barbara, is said to be the largest in the world. Several years ago this orchard was producing from \$400 to \$1,000 per acre.

There is a young orchard in Oregon of one hundred and fifty acres. The owner of this orchard was offered \$300 per acre when the trees were three years old. Last year (1904) the first carload of nuts was shipped, and recently \$500 per acre was refused.

Our experience with the English Walnut in New York State dates back to the Centennial year, 1876. My father, Norman Pomeroy, being at that time in Philadelphia, noticed an English Walnut tree in the yard of his host, and never before having seen the trees growing, he was much interested. The tree is uncommon even in that locality, this particular one being cherished for its oddity. Father brought a few of the nuts home with him, planting them on his farm, near Lockport, Niagara

Profit in California

Oregon Orchard

English Walnut in New York State



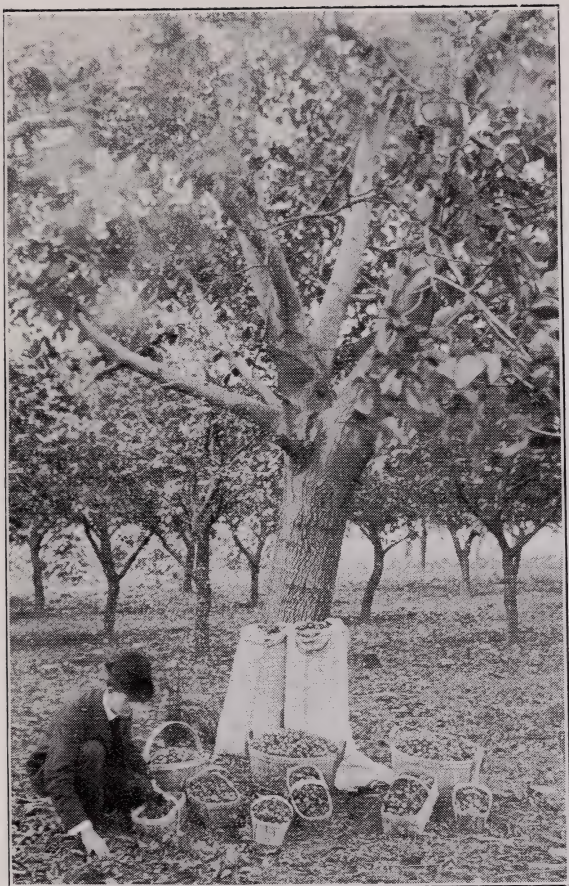
TWENTY-TWO-YEAR-OLD ENGLISH WALNUT TREE

county, New York. From these nuts, native grown, not imported, he raised a number of fine acclimated trees, which began bearing at an early age. They have borne regularly every year since with increasing yield.

Of several varieties grown in the United States, the Norman Pomeroy English Walnut, so named by the well-known nut expert, Professor Van Dieman, of Washington, D. C., is the only one grown successfully as far north as Niagara county, New York.

This is a late-blooming variety, the pistalate and staminate blooms maturing simultaneously about the first of June. It is very hardy, the wood ripening well before winter. The trees bear at an early age, growing to rather extensive size, with a dense dark-green foliage. The bark is light-grey, a trifle darker than the white birch, and the nut is above the average in size, with a soft shell. The kernel is full and very delicious, of a hickory-nut flavor, being pronounced by experts as superior to either the imported or California varieties, having taken the gold medal at the Pan-American Exposition at Buffalo, New York.

In 1901 the thermometer fell to 18 degrees below zero. Some peach trees and grape vines growing a short distance from our young English Walnut trees were killed, while the latter were not injured in the least.



HARVESTING THE NUTS
(Pomeroy Farm)

We are convinced that this acclimated English Walnut tree will do well on any soil

An Ornamental Tree

or in any climate where the black walnut, butternut or oak thrives. It makes a handsome shade, as well as ornamental, tree. Unlike other nut trees, we have found it to be practically free from worms and insects. The leaves are not shed until after the frost in the fall, at which time the nuts also fall free from their outside shuck, which resembles that of the black walnut, but is only about half the thickness.

As the demand for the English Walnut is rapidly increasing, with an advancing price, there is a great future in its cultivation in this part

Profit in English Walnut

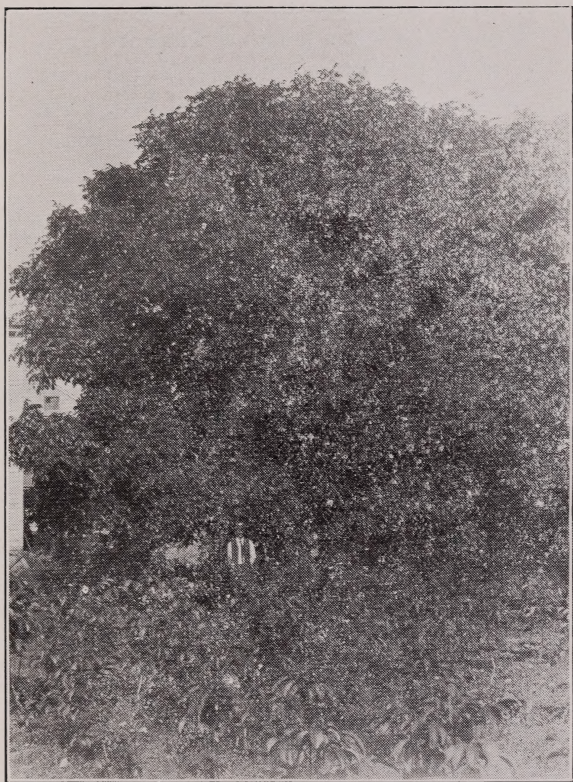
of the country. One enterprising farmer in Orleans county, who planted fifty of our trees three years ago, now has a fine orchard which began bearing this fall. Every one of the fifty trees are doing finely, and he expects to plant three acres more in the spring.

Transplanting at the age of three years gives the best

Transplanting

results, and this may be done in the spring or fall with equal success.

Young trees should be mulched with straw or stable manure in the fall. In transplanting the tree the tap-root should be cut off a few inches from the lower end, as two or three roots will



AN ENGLISH WALNUT TREE LOADED WITH NUTS
(Pomeroy Farm. This Tree Yielded More than Twenty Bushels in 1905)

then start in the place of the one, providing for more nourishment and moisture. A few dry bones in the bottom of the hole, while not necessary, is considered a good idea by some planters. The main branch should not be molested by pruning or otherwise, as the main growth is made from the terminal bud. All lateral branches should be pruned from young trees the first year after transplanting.

The trees should be cultivated frequently and a space should be kept clear around the base of door-yard trees and cultivated once or twice a week for the first few years until the first of August.

Cultivation

In harvesting the nuts they should either be dried in the sun or artificially for two or three days after gathering from the ground. Then put away in sacks till sold. These nuts may be kept for a year or more with perfect safety without injury to them in any way.

Harvesting

A sulphur bath is given by some growers to whiten the shuck, but one should not attempt this without being familiar with the process, as the fumes are likely to hurt the flavor of the meat.

One can appreciate the great demand for this nut from the fact that more dollars' worth of them are shipped from California each year than there are of oranges, and yet they are all sold long before Christmas, while orders are being taken for the next year's crop.



THE NORMAN POMEROY ENGLISH WAL-
NUT TREES ARE ALL SOLD UNDER A
GUARANTEE SEAL, AND I WISH TO CAU-
TION EVERY ONE AGAINST ACCEPTING
ANY TREES PURPORTING TO BE OF THIS
ACCLIMATED VARIETY UNLESS DELIV-
ERED IN OUR SEALED PACKAGES.

-a E. C. POMEROY, Lockport, N. Y.
